

# Sweet Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **31.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Black (Patent) Malt	0.3 kg (5.4%)	55 %	985
Grain	Pszeniczny	0.5 kg (8.9%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (8.9%)	76.1 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	500 g	Boil	5 min